



From the Chefs Corner

Balsamic Vinaigrette

Makes approximately 1 cup

Wash all produce prior to using

4 oz	Olive oil (light or 2 nd press)	
1 oz	Canola oil	
2 oz	Balsamic vinegar	
1 oz	Red wine vinegar	
1 clove	Fresh garlic	minced
8 each	Fresh basil leaves	picked & julienne
2 sprig	“Upper Meadows Farm” Oregano	picked & chopped
2 sprig	Fresh thyme	picked
6 sprig	“Upper Meadows Farm” Parsley	picked & chopped
Dash	Sea Salt	
Dash	Cracked Black Pepper	
1 T	Sugar	

In a mixing bowl, add garlic and herbs
Next, add both vinegars
Next add the oil slowly – whisk constantly
Add sugar, salt and black pepper
Taste to check seasonings
Always mix prior to pouring

Option – For a creamy- “emulsified” style use an electric hand mixer and “pulsate” a couple times to blend completely. Keep refrigerated.

t – teaspoon
T – tablespoon

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